

BREADS

PIZZETTA (VEGAN)

Garlic & Chili **OR** Rosemary, Garlic

18

SOURDOUGH (V)

Grilled Sourdough, Truffle Butter

5

ENTRÉE

ARANCINI

Smoked Chorizo, Pulled Chicken, Mushrooms, Baby Peas, Salsa Verde, Grana Padano, Sauce Choron

20

FRITO MISTO (DF)

Calamari, Prawns, Baby Octopus, Enoki Tempura, Chipotle Aioli

23

ZUCCHINI BLOSSOM (vegan)

Tofu, Vegan cheddar, Pecan, Romesco, Kale

22

VEAL CARPACCIO

Capers, Micro greens, Parmesan, Buffalo Mozzarella

22

SASHIMI

Nam-Jim, Cream of Coconut, Chili, Mandarin Gel

24

OYSTER -

Natural **6** / Tosazu + Caviar **7** / Bourbon BBQ + PECORINO **7**

CHARCUTERIE FOR 2

MEAT BOARD – Prosciutto, Pastrami, Sopressa, Cheddar, Brie, Cornichons, Marinated Olive, Lavosh

or

SEAFOOD BOARD – 4pcs Natural Oyster, Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki Marinated Olives, Chipotle Aioli

42

SIDES

BURATTA (V)

Oxheart Tomato, Basil, Marinated Olives, Kataifi, Aged Balsamic reduction

21

GREENS (Vegan, GF, DF)

Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Almonds

15

FRIES (V,GF,DF)

Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning

14

KIPFLERS (GF)

Roasted kipfler potatoes, Duck fat, Skordalia, Rosemary Salt, Cashew Pesto

15

ROMAINE & PARMESAN (GF , Vegetarian option)

Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon

15

PASTA

RAVIOLI

Pumpkin & Ricotta Ravioli, Romesco , Crab + Cashew pesto, Herb Oil

38

GNOCCHI (V,GF)

Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Goat Cheese

35

LINGUINI (DF)

Lolligo Squid, Prawns, Clams, Scallops, Baby Octopus, Chili, Garlic, Prawn Bisque

42

SPAGHETTI (VEGAN OPTION)

Three Meat Bolognese, Neapolitan sauce, Grana Padano.

35

RISOTTO OF THE DAY (GF, VEGAN OPTION)

MP



MAINS

PORK BELLY (DF)	42
Crispy Skin Pork Belly, Cous Cous, Capsicum, Green pea, Apple + Rhubarb sauce, Port Jus	
DUCK (GF)	45
Confit Duck Leg, Saffron & Cauliflower Puree, Shimeji Mushroom, Red Wine Jus, Roast Beetroot	
CHICKEN ROULADE (DF)	42
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Currants, Whisky & Macadamia sauce, Dutch Carrots, Ratatouille Salsa, Port Jus	
LAMB (GF)	49
Seared Lamb Cutlets, Confit Truss Tomatoes, Paris Mash, Red Wine Jus	
STEAK (GF)	69
250g Black Angus Tenderloin, Potato Pave, Asparagus, Beer Onions, Jus, Bearnaise	
CAVOLO (Vegan, GF)	37
Roasted Cabbage Steak, Tahini, Cheddar, Braised Mushrooms, Capers	
FISH OF THE DAY (GF)	MP
Champagne Beurre Blanc, Salmon Roe, Herb Oil, Charred Leek	

PIZZA

MARGHERITA (V)	32
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano	
PULLED PORK	34
BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom	
CAMPAGNOLA	34
Italian Pork Sausage, Pepperoni, Double Smoked Ham, Onion, Potato, Mushrooms, Basil, Mozzarella.	
SEAFOOD	42
Tomato Sauce, Mozzarella, Olives, Clams, Scallops, Prawns, Baby Octopus, Chili, Garlic.	
PROSCIUTTO	36
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola	
VEGETARIANA (VEGAN OPTION)	34
Tomato Sauce, Mozzarella, Potato, Mushroom, Pumpkin, Jalapeno, Onion, Rocket	

DESSERTS

TIRAMISU	22
Coffee Infused Savoiri Biscuits, Mascarpone, Egg Sabayon, Cacao, Chocolate Soil	
DECONSTRUCTED CHEESE CAKE	21
Almond Crumb, Mandarin Gel, Honey Comb	
CHOCOLATE PARFAIT	20
Dark Chocolate, Honey Tuille, Cranberry Gel, Drunken Figs	
AFFOGATO	15
Vanilla Ice Cream, Espresso Shot.	
GELATO TRIO (GF)	16
3 Scoops Gelato	
CHEESE PLATTER	26
Blue, Double Brie, Aged Cheddar 30g ea, Biscotti, Lavosh, Drunken Figs	
DESSERT PLATTER	42
Tiramisu + Cheese Cake + Choco Parfait	

